

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions of listing of claims, and listing of claims in the application.

Listing of Claims

1. (Currently Amended) Method for preparing a starch product, wherein
 - an aqueous starch mixture is provided, the starch containing amylose in a content of more than 5 wt. % and less than 50 wt. % based on the dry substance; ~~and~~
 - the starch mixture is heated to a temperature of at least 170 °C; and
 - then the starch mixture is dried by spray drying.
2. (Previously Presented) Method according to claim 1, wherein the starch mixture is heated to a temperature between 175 and 250 °C.
3. (Previously Presented) Method according to claim 1 wherein, after the starch mixture has been heated, at least part of the starch is crystallised during a crystallisation step.
4. (Original) Method according to claim 3, wherein during the crystallisation step starch spherulites are formed.
5. (Previously Presented) Method according to claim 3, wherein the heated starch mixture is cooled to a temperature in the range of 0-100 °C before, during or after the crystallisation.
- 6-7. (Cancelled)
8. (Currently Amended) Method according to claim 1[[6]], wherein the temperature of the starch mixture at the start of the drying is at least 170 °C.

9. (Currently Amended) Method according to claim 1[[6]], wherein the starch mixture is dried after being cooled to a temperature below 170 °C.

10. (Previously Presented) Method according to claim 9, wherein the heated starch mixture is cooled to a temperature in the range of 10-40 °C, then stored for at least 30 min. under motion and thereafter dried.

11. (Currently Amended) Method according to claim 1[[6]], wherein the starch remains uncrystallised until the drying is started.

12. (Previously Presented) Method according to claim 11, wherein the heated starch mixture is cooled to a set-point temperature between 20 and 220 °C and immediately upon reaching the set-point temperature the starch mixture is dried.

13. (Previously Presented) Method according to claim 1, wherein at least part of the process is carried out continuously.

14. (Currently Amended) Method for preparing a starch product, wherein - an aqueous starch mixture is provided, the starch containing amylose in a content of more than 5 wt. % and less than 50 wt. % based on the dry substance; and - the starch mixture is heated to a temperature of at least 170 °C ~~Method according to claims 1-13,~~ wherein heating is carried out by continuous cooking in a jet cooker.

15. (Previously Presented) Method according to claim 1, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 2 and 7.

16. (Previously Presented) Method according to claim 1, wherein the water is tap water, optionally supplemented with one or more additives.

17. (Previously Presented) Method according to claim 1, wherein the starch is cereal, root or tuber starch.

18. (Previously Presented) Method according to claim 1, wherein the starch is a chemically, enzymatically or physically modified starch.

19. (Previously Presented) Method according to claim 1, wherein the amylose content of the starch is between 5 and 45 wt. % based upon the dry substance.

20-21. (Cancelled)

22. (Original) Starch product in the form of a spreadable thermoreversible gel, comprising starch spherulites.

23-25. (Cancelled)

26. (Currently Amended) Film comprising, ~~at least consisting of~~ a starch product according to claim 1[[20]].

27. (Cancelled)

28. (Previously Presented) Method according to claim 2, wherein the starch mixture is heated to a temperature between 180 and 220 °C.

29. (Previously Presented) Method according to claim 5, wherein the heated starch mixture is cooled to a temperature in the range of 0-50 °C, before, during or after the crystallisation.

30. (Previously Presented) Method according to claim 8, wherein the temperature of the starch mixture at the start of the drying is at least between 180-220 °C.

31. (Previously Presented) Method according to claim 9, wherein the starch mixture is dried after being cooled to a temperature of 100 °C or less.

32. (Previously Presented) Method according to claim 12, wherein the heated starch mixture is cooled to a set-point temperature between 70 and 100 °C and immediately upon reaching the set-point temperature the starch mixture is dried.

33. (Previously Presented) Method according to claim 15, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 4 and 6.5.

34. (Previously Presented) Method according to claim 33, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 5 and 6.

35. (Previously Presented) Method according to claim 17, wherein the starch is potato starch.

36. (Previously Presented) Method according to claim 19, wherein the amylose content of the starch is between 10 and 40 wt. % based upon the dry substance.

37. (Previously Presented) Method according to claim 36, wherein the amylose content of the starch is between 15 and 30 wt % based upon the dry substance.

38-40. (Cancelled)